

RUSTENBERG WINES

SAUVIGNON BLANC 2013

INTRODUCTION

The Rustenberg Stellenbosch Sauvignon Blanc is grown at some of the highest altitudes that vineyards are grown at in the Stellenbosch region; just over 550m above sea level, right against the Simonsberg Mountain. The cooling effect of altitude and the oceanic breeze blowing off False Bay and Table Bay which are both within line of sight of the vineyards, combined with the vineyards being planted on West facing slopes make this ideal for the production of a full flavoured, more tropical fruit-styled Sauvignon Blanc. Made without the influence of oak the wines are aged on their lees for further palate weight and complexity to balance out the wines' natural acidity.

VINTAGE

The vines emerged from a cold, wet Winter and enjoyed even budding in the Spring of 2012. Strong winds in early Summer affected the yields and canopies of some varieties but cool and consistent weather in early 2013 resulted in later than usual ripening. The cool growing season meant the grapes reaching their flavour ripeness with low sugars resulting in medium-bodied, elegant wines being produced.

VINEYARDS

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| Wine of Origin | Stellenbosch |
| Varietal Blended | 100% Sauvignon Blanc |
| Soil Types | Decomposed Granite, Hutton/Tukulu; Shale |
| Trellising/Pruning System | VSP (Vertical Shoot Positioned), 2 Node Spur Pruned |
| Irrigation Type | Minimal Drip Irrigation |
| Picking Method & Date | Hand Picked, February 2013 |

WINEMAKING

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| Extraction Method | De-Stemmed and Pressed |
| Fermentation Vessel | Steel Tanks |
| Yeast | Cultured Active Dry Wine Yeast |
| Lees Aging | 2-3 Months |
| Oak Aging | N/A |
| Malolactic Fermentation | N/A |
| Age and Type of Oak | N/A |
| Fining Agents Used | Isinglass & Bentonite |
| Final Analysis | Alc v/v: 13.56% (13.5% on label) TA 6.68g/L pH 3.24 RS 1.98g/L |
| Bottling Date | September 2013 |

WINE

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| Tasting Note | The intrinsic Sauvignon Blanc characteristics of green pepper, asparagus and gooseberry, with underlying tones of pineapple and passion fruit, are sustained on a fresh, crispy and well-balanced palate with prodigious length. |
| Aging Potential | 4 – 5 years from vintage |

